

PAPAD

- ROOMALI CHEESE PAPAD

JO

23
- Crispy roomali roti with chili, coriander, and our special cheese blend
- ROASTED PAPAD

JO

9
- Papad cones roasted in our traditional clay oven
- MASALA PAPAD

JO

14
- Your choice of fried or roasted papad with tangy masala onion and tomato mix
- PAPADS OF INDIA

JO

25
- Indulge in our diverse Indian Papad Platter: Aloo, Shabudana, Urad Dal, Shell, Masala, Moong Dal and Papad Chura

SOUP

- CLEAR VEGETABLE SOUP

JO

25
- Vegetable broth with vegetables, seasoned with black pepper
- TOMATO PUDINA SOUP

JO

27
- Tomato soup infused with spices, herbs and mint
- MASALA MINISTRONE SOUP

JO

27
- Indian version of minestrone soup with spices and chopped veggies
- PERI MANCHOW SOUP

30
- Peri peri-spiced tomato soup with vegetables and crispy noodles
- MORINGA SOUP

30
- Drumstick broth with mushrooms served with crispy puff sticks, and bread roll

SALAD

- CHURA SALAD

(NEW)

JO

VO

28
- Papadam & khakra tossed with tomato, cucumber, raw mango, edamame, avocado ,onion and green chilli caviar
- KHATTA MEETHA SALAD

(NEW)

34
- Shredded mango, star fruit, plum, guava, cucumber with a sweet and tangy dressing topped with feta cheese
- GREEN SALAD

JO

28
- Lettuce, carrot, tomatoes, cucumber, fig, feta, chesse and indian spices

APPETIZERS
CHAAT & STREET FOOD

- DAHI VADA TART

(NEW)

32
- Black lentil dumpling served on a tart with chutneys
- CORN TIKKI CHAAT

(NEW)

36
- Corn chowder topped with fried corn tikki & medley of chutneys
- TOKRI CHAAT

(NEW)

38
- Potato basket with mushroom and masala foam
- PAPDI CHAAT

JO

41
- Crispy papdi topped with yoghurt spheres and chutneys
- PANI PURI

JO

VO

39
- Famous Mumbai street food served the SPICEKLUB way
- DAHI AVO PURI

JO

42
- Wheat Shells filled with curd spheres,avocado topped with chutneys & gram noodles
- VADA PAV

41
- Mini Pavs,served with spicy potato mousse,crispy boondi,spices and sauces
- KATHI ROLL

JO

38
- Indian spiced cottage cheese wrapped in roomali roti, served with chutney spheres
- CORN TIKKI

GF

JO

VO

36
- Buttered corn kernels blended with potato and spices
- DAL BATTI

JO

44
- The famous Rajasthani dish served the SPICEKLUB way, Sorghum & wheat balls stuffed with cheese served on spicy dal & ghee on top
- CHOLE KULCHA

39
- Buttery mini bread stuffed with spicy chickpeas and coriander foam
- RECONSTRUCTED ALOO BOMB

(NEW)

28
- The famous Mumbai street food served the SPICEKLUB way tokri chaat and also dish (number 3 for refrence)

SpiceKlub

SPICEKLUB FAVORITES

SOYA KHEEMA CROSTINI

(NEW)

38

Broiche cut into slices toasted with minced soya

MASALA PAV

(NEW)

38

Popular Mumbai street food.
Served deconstructed with crispy air bread

SPICEKLUB PALAK CHAAT

JO

VO

44

Crispy spinach topped with yoghurt,chutneys and spices in a unique Spiceklub way

DAHI KE KEBAB

GF

JO

38

Hung yoghurt blended with gram flour, flavored with spices, served with mint curd spherification

CLASSIC NAANZA

JO

42

Mini Naans stuffed with spiced cottage cheese, topped with cheese

PAV BHAJI FONDUE

JO

46

Pav bhaji mousse topped with cheese and onions served with crispy pav

BITES

- SK KHICHU

(NEW)

38
- A twist to traditional spice kichu. Served like a hummus with extra virgin olive oil, sambaryu masala, nylon sev along with naan bomb
- PANEER LAPETA

JO

38
- Slices of cottage cheese wrapped in green chutney and papad, topped with green chutney spheres
- FRITTER PLATTER

36
- Lotus root chips, onion & potato pakoda,kurkure bhindi, crudites served with herby cream cheese

KEBAB

- GALOUTI KEBAB

41
- Aromatic melt in your mouth kebabs served on shirmal, an awadhi speciality
- HARA BHARA KEBAB

38
- Spinach and green peas kebabs stuffed with soft cheese

TANDOOR

- VEG SEEKH KEBAB

(NEW)

VO

38
- Minced, spiced vegetable skewers cooked in a clay oven stuffed with cheese mousse
- SOYA CHAAP TIKKA

JO

42
- Soft soya marinated in hung yoghurt and flavoured with fragrant spices,barbecued in clay oven with onions & capsicum served with coriander foam
- AFGHANI SOYA CHAAP

JO

42
- High protein appetizer made of soya marinated with creamy Afghani masala & cooked in a clay oven
- ALOO BHARWAN

40
- Potato cylinders marinated in yoghurt and spices, stuffed with cheese and peppers topped with green chilli and garlic caviar
- MALAI BROCCOLI

GF

JO

42
- Fresh broccoli florets, marinated in malai and cheese with a tinge of black pepper,charred to perfection
- PANEER TIKKA

GF

JO

40
- Cottage cheese cubes marinated in hung yoghurt & flavored with spices,barbecued with onions and capsicum in a clay oven
- HAZARI PANEER TIKKA

GF

42
- Cottage cheese cubes marinated in hung yoghurt, topped with onions, ginger,chillies & coriander barbecued in a clay oven
- MUSHROOM AND SPINACH SHASHLIK

GF

38
- Barbecued mushrooms stuffed with spinach and cheese
- EDAMAME TRUFFLE NAANZA

44
- Mini naan stuffed with edamame and cheese with a drizzle of truffle oil

MAINS

SEEKH KEBAB MASALA <i>(NEW)</i> 🌶️	46
Spicy gravy with vegetable seekh kebab	
ALOO PAHADI <i>(NEW)</i> 🍆 🥒	42
Spinach gravy with baby potatoes and topped with cheese	
PANEER CHOLE <i>(NEW)</i> 🍆 🌶️	42
Punjabi Chickpeas cooked in spices along with cottage cheese	
MUSHROOM MASALA 🍆 🌶️	44
Variety of mushroom cooked with onion, tomato and spices drizzled with truffle oil	
PANEER KHURCHAN <i>(NEW)</i> 🍆 🌶️	44
Famous north indian gravy with cottage cheese, tomato, capsicum and onion	
PANEER LAZEEZ <i>(NEW)</i> 🍆 🥒 🌶️	44
Spicy version of our signature makhani gravy	
PALAK PANEER <i>(NEW)</i> 🍆 🥒	42
Spinach gravy cooked with cottage cheese	
PANEER BHUNA MASALA <i>(NEW)</i> 🍆 🌶️	44
Spicy bhuna gravy with paneer cubes	
CHOLE	40
A North Indian Staple, Kabuli Chickpeas cooked In a Butterly Spicy Sauce	
CORN PALAK LASOONI 🍆 🥒 🥒	40
American Corn Combined with Creamy spinach & flavoured with garlic & spices	
BHINDI KURKURE 🥒 🥒 🌶️	44
Crispy Lady Finger in a spicy smoked gravy	
SOYA CHAAP GHASSI 🌶️	44
Mangalorean-style curry made with roasted chillies, spices & coconut milk	
SOYA TIKKA MASALA 🥒 🌶️	44
Pieces of soya cooked in indian spices and served in a spicy tikka gravy	
KHEEMA BOCCONCINI MASALA	42
Minced soya cooked with indian spices & fresh buffalo cheese, served with pav	
PATHAR KE ALOO 🌶️ 🌶️	48
Stuffed Potato with a spicy rajasthani gravy	
PANEER KADAI 🍆 🥒 🌶️	44
Cottage cheese cooked in a delicious onion, capsicum & coriander masala	
STUFFED PANEER BAKE 🥒	46
Cottage Cheese stuffed with spinach topped with a blend of two creamy gravies	
MOTI PANEER MAKHANI 🍆 🥒	44
Cubes of cottage cheese cooked in a creamy, aromatic gravy	
PANEER TIKKA MASALA 🍆 🥒 🌶️	48
An Indian staple, spiced cottage cheese served in a spicy tomato sauce	
NAVARATAN KURMA 🍆 🥒	40
Assorted vegetables tossed in a rich cashew gravy	
VEG KADAI 🍆 🥒 🥒 🌶️	42
Fresh vegetables sauteed and cooked in an onion and coriander masala	
VEG KOLHAPURI 🍆 🥒 🥒 🌶️	42
Assorted vegetables cooked in a spicy sauce	
VEG TAWA KHADA MASALA 🍆 🥒 🥒 🌶️	44
Medly of vegetables sauteed over high flame cooked in an spiced onion sauce	

DALS

DAL KABILA 🍆 🥒 🥒	36
Our chef's secret combination dals	
DAL MAKHANI 🥒	36
Kidney beans and lentils flavoured with white butter and cream cooked slowly overnight on a clay oven	
DAL MASALA TADKA 🍆 🥒 🥒 🌶️	34
Split black gram lentils cooked with indian spices	

RICE

JEERA RICE 🍆 🥒 🥒	24
Basmati rice delicately tossed with tempered cumin and coriander	
STEAMED RICE 🍆 🥒 🥒	20
Steamed basmati rice	
VEG DUM BIRYANI 🍆 🥒	44
Medley of spring vegetables with Basmati rice, infused with spices and saffron	
PANEER TIKKA BIRYANI 🍆 🥒 🌶️	46
Medley of cottage cheese, basmati rice infused with spices and saffron	
KHICHDI 🍆 🥒	34
Lightly spiced creamy blend of lentils and rice	
MASALA KHICHDI 🍆 🥒	36
Spiced creamy blend of lentils, rice and vegetables	

RAITA

BOONDI PAPRIKA RAITA 🥒 🌶️	14
Creamy yoghurt mixed with boondi and chilli flakes	
CUCUMBER RAITA 🥒	14
Creamy yoghurt mixed with cucumber, onion, tomatoes, and spices	
PINEAPPLE & JALAPENO RAITA <i>(NEW)</i> 🥒 🌶️	15
Creamy yoghurt mixed with pineapple and jalapenos	

BREAD ROTI

PLAIN 🥒	9
WHOLE WHEAT MULTIGRAIN 🥒 🥒	10
BUTTER 🥒	9
CHILLI GARLIC ROTI 🌶️	9
MAKKAI KI ROTI 🥒 🥒	9

NAAN

FIRE CHILLI NAAN <i>(NEW)</i> 🌶️ 🌶️	12
PLAIN 🥒	11
BUTTER 🥒	11
GARLIC BUTTER	12
CHILLI CHEESE GARLIC 🌶️	14
CHILLI GARLIC BUTTER 🌶️	12
CHEESE 🥒	12

ROOMALI

PLAIN 🥒	11	BUTTER 🥒	11
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KULCHA

BUTTER	12
ONION	13
MUSHROOM KULCHA <i>(NEW)</i>	14
PAPAD KULCHA <i>(NEW)</i>	14
PANEER KULCHA <i>(NEW)</i> 🥒	14
GLUTEN FREE ROTI 🍆 🥒 🥒	14

PARATHA

LACHHA PARATHA 🥒	12
PANEER PARATHA <i>(NEW)</i> 🥒	14
ALOO PARATHA <i>(NEW)</i>	12
WHOLE WHEAT PUDINA LACCHA PARATHA <i>(NEW)</i> 🥒	12

DESSERTS

GAJAR HALWA <i>(NEW)</i>	52
Vanilla macroon filled with gajar halwa, topped with gulab Jamun caviar served on a bed of rabdi	
SNITCH <i>(NEW)</i>	46
Our unique take on a hot fudge sundae	
GOLA	26
Our take on your childhood favourite iced lolly	
RASGULLA CHEESECAKE	40
A SPICEKLUB speciality, creamy cheesecake stuffed with rasgulla	
SPICEKLUB FALOODA	48
Our deconstructed version of the classic falooda	
FLOWER POT	46
Rasmalai and saffron mousse stuffed in a Belgian couverture chocolate pot, Topped with chocolate soil served over a bed of pistachio soil	
PAAN MOUSSE	46
Rose leaf topped with paan mousse, cooled with liquid nitrogen	
BUBBLING KULFI	52
Saffron and malai kulfi converted to rocks served with an assortments of toppings	
HALWA SUSHI	56
Gajar and Moong Dal Halwa rolled into sushi, served with gulab jamun caviar and motichoor ice cream	
JALEBI NACHOS	56
Chilled Jalebi made like nachos on your table	



BEVERAGES

MOJITO

CLASSIC MOJITO 22

PAAN MOJITO 22

Sharbat made from betel leaves, poured over ice, topped with aerated water

MASALA MOJITO 22

Indian spices muddled with mint leaves, poured over ice, topped with aerated water

KALAKHATTA MOJITO 22

The perfect blend of sweet and sour, a refreshing INDIAN twist on classic favorite

BERRY MOJITO 22

Strawberries muddled with mint and lemon, poured over ice, topped with aerated water

GINGER & WATERMELON MOJITO 22

Fresh ginger and watermelon syrup, muddled with mint and lemon, poured over ice, topped with aerated water

MINT & CUCUMBER MOJITO 22

Fresh cucumber, muddled with mint and lemon, poured over ice, topped with aerated water

LASSI & COOLER

MALAI LASSI 18

Thick, sweet churned curd. A punjab specialty

MASALA CHAAS 18

Salted churned curd mixed with water; also known as buttermilk

SHIKANJI 18

SPECIALS

IMLI PANNA (NEW) 20

Tangy sweet cooler made from fresh tamarind

PGSF (NEW) 22

Passion fruit with ginger and star fruit

MANGO MULE (NEW) 24

Tropical and refreshing mango and lime juice

COCONUT WATER WITH ROSE CAVIAR 24

Fresh coconut water flash frozen served with rose caviar

KOKUM MARGHERITA WITH CHILLI CAVIAR 22

Garcinia indica converted into frozen virgin margherita served with green chilli caviar

STRAWBERRY ORANGE PUNCH 26

Blend of fresh strawberries and orange, topped with a Spiceklub surprise

MANGO ON THE ROCKS 26

Mango juice converted to rocks, topped with mango juice

GULABO 20

Rose lemonade with rose caviar & chia seeds

COOL BEVERAGES

LEMON ICED TEA 18

FRESH LIME SODA OR WATER 17

COKE 9

SPRITE 9

DIET COKE 9

THUMS UP 10

LIMCA 10

HOT BEVERAGES

KARAK CHAI | MASALA CHAI 12 | 14

GREEN TEA | CHAMOMILE TEA 12

ESPRESSO | AMERICANO 12 | 14

CAFÉ LATTE | CAPPUCCINO 17 | 20

MINERAL WATER SMALL | LARGE 6 | 13

SPARKLING WATER 12